



SHARING PLATES & STARTERS

PINK SCALLOP & SHELLFISH CHOWDER (GF) - \$17

Made fresh to order, Kennebec Potatoes, Leeks, Applewood Bacon, White Wine, Cream, Fine Herbs

BRADNER FARMS BEEF CARPACCIO (GF) - \$15

Black Garlic Aioli, Mustard Seed Relish, Arugula, Fresh Cracked Pepper, Puffed Beets

TUNA POKE - \$18

Avocado, Cucumber, Spring Onion, Kabayaki Sauce, Fried Wonton, Fresno Chili

BRAISED DUCK LEG POUTINE - \$12

Cheese Curds, Roasted Duck Gravy, Hand-cut Kennebec Fries

POTATO-CRUSTED OYSTERS (GF) - \$18

Soubise, Summer Truffle, Leek Fondue

WILD ARGENTINE SHRIMP LOUIE (GF) - \$16

Asparagus, Heirloom Gem Tomatoes, Butter Lettuce, Heirloom Radish, Classic Louie Dressing

A CELEBRATION OF LOCAL TOMATOES (GF) - \$14

Vancouver Island Fresh Tomatoes, Qualicum Cheeseworks Fromage frais, Aged Balsamic, Basil, Extra Virgin Olive Oil

THE GODDESS SALAD (GF) - \$16

Sweet Acre Farms Greens, Sunflower Seeds, Shaved Vegetables, Sunflower Sprouts, Stonefruit, Goddess Dressing

FLASH-FRIED CALAMARI (GF) - \$13

Local Opal Squid, Peperonata Puree, Confit Garlic, Lemon, Herbs

TRUFFLE PARMESAN FRITES (GF) - \$5

Herbs, Sea Salt

TRADITIONAL TABLESIDE CAESAR SALAD - \$12pp

Available from 5:00 PM - Prepared fresh for minimum 2 guests

Garlic, Anchovy, Capers, Egg Yolk, Olive Oil, Red Wine Vinegar, Lemon, L&P, Tabasco, Croutons, Grated Parmesan, Add - 3 Argentine Prawns - \$9, or 6oz Flame-grilled Chicken Breast - \$8

MAINS & CASUAL PLATES

THE PALMS BURGER - \$16

6oz Organic Beef Patty, Lettuce, Tomato, Dill Pickle, Secret Sauce, Local Bun, House Kennebec Fries

SMOKE-KISSED DUCK BREAST (GF) - \$28

Beets, Kennebec Potato, Carrots, Rhubarb, Mustard Greens, Spiced Duck Jus, Prepared Medium

FREE RANGE CHICKEN BREAST (GF) - \$24

Roasted, Gruyere Potato Pave, Summer Peas, Pearl Onions, Bacon, Red Wine Chicken Jus

CRISPY LOIS LAKE STEELHEAD (GF) - \$26

Pan-Seared, Fingerling Potatoes, Gem Tomatoes, Butter Lettuce, Lemon Butter, Fine Herbs

BEEF FLAT IRON TARTINE - \$17

Chipotle Aioli, Avocado, Lime, Onion Relish, Queso fresco, Gem Tomato, Artisan Toast

SPINACH CREAM CHEESE TORTELLINI - \$18

Hand-formed Fresh Pasta, Roasted Shallot Cream, Baby Spinach, Parmesan Froth

DOUBLE CHOP LAMB - \$29

Roasted, Merguez Crumb, Boulangere Potatoes, Harissa Yogurt, Baby Carrots, Mint

GODDESS BOWL (GF) - \$18

Green Thai Curry, Local Vegetables, Scented Jasmine Rice, Toasted Cashews, Sprouts, Mango

ADD-ONS

3 JUMBO WILD PRAWNS - \$9

3.5oz FLAT IRON STEAK - \$7

ROASTED CHICKEN BREAST - \$8

PAN-SEARED STEELHEAD - \$14

"GREAT FOOD TELLS A STORY, EVOKES EMOTION, AND BRINGS PEOPLE TOGETHER."

The Palms Executive Chef, Kyle Dampsy